

Amendments to the Claims:

This listing of the claims will replace all prior versions and listings of claims in the application:

Listing of Claims

1. (Previously presented) A lecithin product, comprising:
phospholipids of up to about 75 wt.% of total dry matter wherein the phospholipids have a phosphatidyl-choline (PC) content of from 9 wt.% to 24.5 wt.% of total dry matter, a phosphatidyl-ethanolamine (PE) content of from 19.6 wt.% to 23 wt.% of total dry matter, and a phosphatidyl-inositol (PI) content of from 4 wt.% to 15 wt.% of total dry matter;
oil and sugar content of about 10 wt.% or less of total dry matter; and
an acetone insolubles content of at least 72%;
~~wherein the lecithin product has a phosphatidylcholine content of from 9% to 28%.~~
2. (original) The lecithin product of claim 1, wherein the weight percent of phospholipids is about 75 wt.% of total dry matter.
3. (original) The lecithin product of claim 1, wherein the weight percent of sugar is less than about 1.0 wt.% of total dry matter.
4. (original) The lecithin product of claim 1, wherein the product is granulated.
5. (Currently amended) A The lecithin product of claim 1 wherein the, comprising:
(a) ~~an acetone insolubles content of more than 72%; and~~
(b) sugar content ~~of~~ is less than 1.0 wt.% of total dry matter.
6. Canceled
7. Canceled

8. (currently amended) A method for producing an improved lecithin product comprising the steps of:

- (a) providing a crude lecithin material;
- (b) mixing the crude lecithin material with a blend of ethanol and water to form a first mixture;
- (c) retaining solids from step (b);
- (d) mixing the retained solids in step (c) with a blend of ethanol and water to form a second mixture; and
- (e) retaining solids from step (d) and drying the retained solids as an improved lecithin product;

wherein the lecithin product has an acetone insolubles content of more than 72%, phospholipids of up to about 75 wt.% of total dry matter, and wherein the phospholipids have a phosphatidylcholine (PC) content is from 9 wt.% to 24.5 wt.% of total dry matter, a phosphatidylethanolamine (PE) content of from 19.6 wt.% to 23 wt.% of total dry matter, and a phosphatidylinositol (PI) content of from 4 wt.% to 15 wt.% of total dry matter and a phosphatidylethanolamine content of from 9% to 28%.

9. (original) The method according to claim 8, wherein a weight ratio of ethanol to water in the blend of ethanol and water in at least one of steps (b) and (d) is from about 3:1 to about 1:3.

10. (original) The method according to claim 9, wherein the weight ratio of ethanol to water in the blend of ethanol and water in at least one of steps (b) and (d) is about 5:4.

11. (original) The method according to claim 8, wherein a weight ratio of the crude lecithin material to the blend of ethanol and water in step (b) is from about 1:1 to about 1:5.

12. (original) The method according to claim 11, wherein the weight ratio of the crude lecithin material to the blend of ethanol and water in step (b) is about 1:4.

13. (original) The method according to claim 8, wherein a weight ratio of the retained solids to the blend of ethanol and water in step (d) is from about 1:1 to about 1:6.

14. (original) The method according to claim 13, wherein the weight ratio of the retained solids to the blend of ethanol and water in step (d) is about 1:4.

15. (original) The method according to claim 8, wherein steps (b) and (d) are preformed at a temperature of from about 12.8° C to about 68°C.

16. (Previously presented) The method according to claim 15, wherein step (b) and step (d) are preformed at a temperature of about 23°C, and in a high shear mixer.

17. (original) The method according to claim 16, wherein the solids are retained in steps (c) and (e) by centrifuging.

18. (original) The method according to claim 17, further comprising the step of drying the improved lecithin product.

19. (original) The method according to claim 18, wherein the improved lecithin product in step (e) comprises phospholipids of up to 75 wt.% of total dry matter, and oil and sugar content of less than about 10 wt.%.

20. (original) The method according to claim 18, further comprising the step of granulating the improved lecithin product.

21. (Previously presented) The method according claim 15, wherein step (b) and step (d) are preformed at a temperature of about 27°C to about 35°C, and in a low shear mixer.

22. (original) The method according to claim 21, wherein the solids are retained in steps (c) and (e) by allowing the solids of step (c) and (e) to separate from liquid phase, and decanting the liquid phase.

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